



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

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Health Operations Administrator

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Routine Food Reinspection #2

76th Milwaukee J&J, Inc.
J&J Fish & Chicken
6610 N 76th St
Milwaukee, WI

2/25/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
Good Practice Violation(s):	0	

Total Violations: 0

Notes:

Use your test strips to determine bleach strength. Generic brands of bleach tend to need more and chlorine evaporates in hot water. Use warm water and more bleach.

If you want to par cook chicken apply for a variance for non-continuous cooking. Basically, write up an action plan where you explain your procedure where you cook the chicken once to ? temperature and then do a final cook step to ? temperature. Submit plan to inspector.

On 2/25/2015, I served these orders upon 76th Milwaukee J&J, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Est. # 19352

Operator Signature

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